

# STRANDED BUNNY BROWN BREAD

Serves/Size – 2lb loaf

## INGREDIENTS

50g Butter (preferably Abernethy hand-made butter)

1 tablespoon Treacle

400g Coarse whole meal flour

25g Whites Porridge Oats

4 tablespoons Demerara sugar

100g chopped walnuts (optional)

2 level teaspoons Bicarbonate of soda

1 bottle Stranded Bunny Porter from Lacada Brewery

## DIRECTIONS

Preheat oven to 190°

Lightly grease and line a 2lb loaf tin

Put the butter and treacle in a saucepan over a low heat and allow butter to melt

Meanwhile add whole meal flour, porridge oats, sugar and chopped walnuts to a bowl, sieve in the bicarbonate of soda and mix well

When butter has melted, remove from heat & add the Stranded Bunny porter and stir

Add the liquid to the bowl of dry ingredients and mix well

Transfer to prepared loaf tin and bake for about 45 minutes until risen and when tapped underneath has a hollow sound

Wrap in a clean tea towel and allow to cool (tastes even better the next day!)

Shola Coach House

Boutique B&B Portrush

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SHOLA COACH HOUSE B&B RECIPE – STRANDED BUNNY BROWN BREAD